

PACIFIC OYSTERS

Miso Butter, Panko Gratin

12/24

ALASKAN KING CRAB

Miso Butter, Grilled Lemon

28

Charcoal Grilled Shellfish

SHELLFISH PLATTER

Oysters, Shrimp, Lobster, Crab

92

GULF SHRIMP

Miso Butter, Grilled Lemon

12/24

MAINE LOBSTER TAIL

Miso Butter, Grilled Lemon

45

APPETIZERS

AYESHA'S CURRY CORNBREAD Thai Red Curry Butter (2 pieces) 6

TOM KHA SOUP Crab, Peas, Tofu, Peanuts, Curry Cornbread 18

INSTANT BACON BAO BUNS (2) Char Siu Pork Belly, Hoisin, Five-Spice 17

DOUBLE DUCK WINGS Mango-Scotch Bonnet Glaze, Green Seasoning, Crispy Plantains 17

WEDGE SALAD Smokey Blue Cheese, Bacon, Pickled Red Onion, Cherry Tomatoes 15

TOKYO-STYLE CHICKEN KARAAGE Fried Chicken Thigh, Spicy Mayo 14

WAGYU SHAKING BEEF Banh Mi Pickles, Bibb Lettuce Cups, Nuoc Cham 21

TRUFFLE CAESAR SALAD Gem Lettuce, Onion Crema, Pecorino 16

SMOKED BURRATA Beets, Citrus, Pistachios, Calabrian Chilies 17

BARBECUE VEGETABLES

THE LIGHTER SIDE

CRISPY CAULIFLOWER Tehina, Golden Raisins, Za'atar, Pistachio 13

MICHAEL'S MOM'S FALAFEL Hummus, Tomato Jam, Cucumber, Endive 15

GRILLED AVOCADO & QUINOA SALAD Lentils, Jicama, Green Goddess 15

DELTA ASPARAGUS Frisée, Farm Egg, Pickled Ramps, Warm Bacon-Vinaigrette 15

GRILLED MAITAKE MUSHROOMS Soy Ponzu, Yuzu-Tofu, Togarashi 16

BARBECUED SWEET POTATOES Brussels-Apple Slaw, Spiced Pecans 14

Smoked Pork Ribs

"ST. LOUIS CUT"

Select from: **AMERICAN BBQ** • **GOLDEN GARLIC SWEET & SOUR** • **SESAME-GOCHUJANG**

Half Rack 22 | Whole Rack 39 | Combo Rack 55

Our St. Louis Pork Ribs are juicy, tender, and full of flavor. Our chefs collaborated with Le Sanctuaire to create three distinct spice blends for our ribs. They are dry rubbed and smoked low and slow. Each style of rib is finished with its own unique sauce.

WOOD GRILLED STEAKS

18oz RIB EYE, PRIME - 67 | **8oz FILET MIGNON, CENTER CUT - 52** | **14oz NY STRIP, PRIME - 48**

steaks are served with grilled spring onions, crispy potatoes, and Spanish romesco sauce

INTERNATIONAL ENTREES

SINALOA CHICKEN Achiote, Chilies, Sweet Potatoes, Avocado 29

CEDAR-SMOKED SALMON Zucchini, Snap Peas, Citrus, Mint 34

GRECIAN BRANZINO Lemon Potatoes, Swiss Chard, Capers, Olives, Smoky Tomato Jus 32

MORRO BAY BLACK COD Mushroom Fried Rice, Chicories, Fermented Black Bean Vinaigrette 34

CHERRY-BOMB BURGER Pickled Cherry Peppers, Crispy Parmigiano-Reggiano, Fontina Fonduta 21

SMOKED KOREAN SHORT RIB Sticky Rice, Kimchi, Soy, Sesame 48

SIDES FOR THE TABLE

RIB TIP MAC & CHEESE - 15 • **GARLIC-ROSEMARY FRIES - 7** • **BRUSSELS SPROUTS - 14**

WHIPPED POTATOES & GRAVY - 9 • **MUSHROOM FRIED RICE - 10**

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. 4% surcharge will be added for all food & beverages for San Francisco employer mandate. Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.